000 swampy valleys. Acrid smoke fills the entire hut. Add to all
362 this several adults, some of whom in many cases may be smoking tobacco, half a dozen children, a few goats, dogs, and chickens, and if during bad weather or at night the only
[136] opening of the hut is closed and the rats, which are to be found in every hut, [25] begin their sport, it is easy to imagine how refreshing it is for any non-Murundi to stay in such a hut.

252 Cooking (kuteka) in and outside the hut is the business of
[462] the wife, assisted, if necessary, by the children. A man will cook only if he has to, for example, while traveling. The
415 only cooking utensil used is the earthen cooking pot (inkono), made by the Batwa potters (see p. 78) or by women who have mastered the art of pottery (Plate 48). Large earthenware pots (imiwindi) with a capacity of up to 20 liters serve as water containers and for preserving pombe beer. Wooden bowls or pumpkin shells are used as ladles. Milk is kept in carved wooden vessels (iwango), generally of unwieldy shape. As among the
[251] Banjaruanda, they are rinsed with cow urine each time before being filled so as to preserve the milk better. Butter, which is
[234] never eaten but used only for rubbing the body, is produced by
[302] shaking the curdled milk in large bottle gourds, and it is always in a half liquid state. The large earthenware vessels all have a round bottom and stand on the ground of the hut, propped up by stones, while various wooden and gourd vessels (ubwato, akako) stand between the latticework of the walls or are suspended in wide-meshed nets. The wooden milk vessels are placed on a bench-like frame near the fireplace along the wall. There are no spoons, only wooden ladles which are often nicely decorated
[531] with carved linear designs. The boiling mush is stirred with a broad wooden spatula ("matchstick") (No. 1 of Plate 46), and when the meal is ready, it is heaped on shallow wooden or
264 woven bowls. In the customary fashion of Negroes it is then formed into little lumps with one's fingers, dipped into one of the boiled herb sauces, and pushed into the mouth.

252 In front of every house there is a wooden mortar (isekuro),
243 shaped either like a cylinder or an hourglass. In this the women
[412] separate the grain from the husks and panicles, or in other words "thresh," by means of a wooden pestle which they pound rhythmically in turn.

252 The winnowing of the grain and disposal of the spelt [sic] is
243 usually done by men by means of large, very flat baskets or
[415] "riddles." Finally, the flour is spread out on these same flat baskets after the woman has made it by grinding the grain on a millstone (uruschjo), one of which also lies in front of each hut. All this is done very much in the same manner as in Ruanda and among the other peoples of the interlacustrine region (No. 19, pp. 371-372, 451-452).

264 Most Batussi have only one hot meal a day, and they eat it in the evening. The Bahutu, however, have two: the first meal around noon, the second in the evening between seven and eight o'clock. The Batwa do not seem to be bound to any particular mealtime. When the Batussi and Bahutu feel hungry in the meantime, especially in the morning, they eat cold food, like cooked sweet potatoes, manioc, roasted corn, peanuts, etc. Milk is drunk either fresh or sour; the Batussi are particularly fond of whisked sour milk. In order always to have fresh milk when traveling, prosperous Batussi take several milch cows and the necessary personnel along on their trip. Meat is mostly roasted on the spit or dried by smoking or in the sun. Yet meat is seldom enjoyed, for the Batussi of Urundi, like those of all the other Bahima states, eat only beef, and they do this only when the animals are sterile or too old to breed, or when an animal is killed to be sacrificed (cf. pp. 103, 136). The Bahutu get beef [26] only when the Batussi who own the cattle give them some. As for meat from the goats or sheep they have allotted to them, this they eat only when an animal is slaughered for its hide which is used for making clothes. More meat is allotted to the Batwa who serve as guards, policemen, musicians, etc., at the "courts" of their Batussi rulers.

272 484 [252] 262

231 One will find relatively few goats and sheep in Urundi, although enormous herds existed in former times. They have disappeared to a large extent as a result of the exploitative economy practiced by the traveling merchants since 1906. Chickens and eggs

262 are not eaten either and are used only for sacrificial purposes or for prophecy (see p. 47). Since hunting also seldom provides

244 there are about half a dozen varieties of the type Pisum sativum. One with a bluish fruit is supposed to have been imported by the Batussi from their original home in the lands of the Galla (No. 19, p. 283). Stuhlmann, however, assumes that the pea, which in East Africa is grown only in the highlands of the lake region, was introduced by the Portuguese from the south and spread north across the highlands (No. 28a, p. 225). In the upper mountainous areas of Urundi peas are the only cultivated plant. As on the high volcanoes of Ruanda, on the
[262] peripheral mountains of Lake Kivu, and in the Ruzizi graben, many thousand natives in the high peripheral mountains of northwest and western Urundi, up to an altitude of almost 3,000 meters, live almost exclusively on peas. Wherever the
[311] magnificent, old, virgin forest in these regions up to the watersheds is destroyed by ax and fire, it makes room almost without exception for pea fields. In the rich humus of the forest soil, the peas thrive exceptionally well, of course. As the destruction of the forests proceeds, so does the expansion of pea fields. What a miserable substitute for the wonderful and economically much more valuable forest which in the existing climate could never be restored to its former size, even if this were attempted.

Beans and peas are left to ripen fully on the "stalk." Only when the plants have withered so completely that the fruit is about to fall off by itself are they torn out and piled up in the kraals. Then they are spread out on the roofs of the huts and finally threshed with switches. The straw [52] that is not used for litter is distributed on the fields in numerous single piles, like our haycocks, and then burned so that the ashes will fertilize the soil.

Peanuts (itschjoba) and corn (ikigori) are sown in the same
● 243 manner as beans, by sticking them into holes. The peanuts are
244 first taken out their shells, and the corn kernels are left in water for a day to make them swell. There seem to be three types of peanuts which are differentiated as itschjoba, itschjema, and itschjansa. None of them is used for making oil. They are only
[252] eaten as a dessert and delicacy, either raw or roasted in ashes (No. 19, p. 41).

243 There are at least half a dozen different varieties of corn (ikigori). In regions where the soil can easily be irrigated, corn is often sown three times a year, and relatively large stocks of it are always kept in the granaries. The ears are cut from the stalk. As long as they are still juicy and sweet, they are either [252] eaten raw or roasted in ashes, but for the most part the ripened kernels are ground into flour and made into a kind of polenta [372] [Italian dish]. The straw is used for fuel.

244 Yams (igname), arrowroot (amateke), and sweet potatoes (ikisumbu) are planted by sticking the tubers into the ground, and a little topsoil is heaped over them. Sweet potatoes, of which there are about half a dozen varieties (No. 19, p. 424), and arrowroot need much water for the first period of growth. For this reason they are mostly grown in the valley bottoms where they can be artificially irrigated (Plate 22b). When ripe, they are dug up with a hoe in the same manner as our potatoes; the tubers or rootstocks are removed and cooked or roasted in ashes.

245 Manioc (umumbati), however, is cultivated by shoots which are broken off from the juicy manioc shrubs and then planted in rows with a little topsoil heaped over them. After that the plant grows without any further care. It is the most undemanding of all the cultivated plants of East Africa, and for this reason it is found all over Urundi, especially in the eastern quartzite regions. At least six varieties are distinguished, 252 none of which is so poisonous as to require cooking or fermentation in order to become palatable, as do some other varieties in East Africa. It is eaten raw, cooked, dried, ground up as flour, in the form of dumplings, etc. The leaves are boiled as a vegetable.

243 Sorghum (isakka) plays a much less important role in Urundi than in Ruanda where it ranks first among cultivated plants, even before bananas. Uha, too, produces more sorghum than anything else and supplies the Barundi with it in times of scarcity. Nevertheless, sorghum occurs in Urundi in some twenty named varieties of the white and red types (No. 19, p. 544). When sorghum is sown, the soil is simply turned over with a hoe; in most cases no furrows are drawn. The grains

●243 are then scattered from the swinging hand onto the level ground, after which some soil is sprinkled on the seed by hand. Eleusine (uwuro) is sown in the same manner. The ripe ears of these two types of millet are each individually cut from the stalks with a knife. This is also the method used for corn and rice. Then the ears are spread on the firm ground in front of the huts and threshed with switches. Some of the sorghum [252] is ground into flour, but most of it is used for brewing beer. [273] Eleusine is mainly ground into flour from which the daily ugali mush (umudsima) is made.

249 The Barundi grow tobacco (itabi) in small quantities near almost every homestead, as has been mentioned above. The delicate plant is cared for so poorly, however, that it yields a mediocre product. Uvira tobacco, which is traded in considerable amounts in the Tanganyika area, is of much better quality. [53] The Barundi put the tobacco seeds into small holes dug into the soil with a hoe. The young seedlings are not transplanted, but the Barundi clear and irrigate the surrounding soil from time to time. As soon as the plant begins to blossom (red, not white), the leaves are picked off and strung up on bast strings to dry in the sun. Then, for fermentation and storage, they are wrapped in dry banana leaves. In spite of its terrible appearance, 276 the tobacco does not have a bad aroma, but it is so strong that even the Barundi seldom smoke it. In most cases it is smoked only by old men and women. The others are all inveterate snuff-takers (see p. 59), whereas in Ruanda tobacco is only rarely taken as snuff but is smoked in considerable amounts.

[824] Tobacco is regarded by the Barundi in the same way as all narcotics are regarded by primitive peoples: as possessing [758] mysterious powers. From this originates the custom of stuffing a pinch of snuff up the nose of a person who has fainted. Also, the young bridegroom blows tobacco smoke at his wife, and so forth (No. 19, p. 557).

244 Several kinds of pumpkins (imboga) are likewise grown merely as garden produce or interspersed among bananas or sorghum, in particular a variety which is round and as big as a head, and another smaller variety that looks almost like a

243 311 The millet fields lie chiefly on the slopes of the hills. They are hoed and seeded after the first rain. Some time later they are weeded. The main harvest takes place in the middle of the dry season. I saw a harvest in Kissaka during the latter half of July. In Nduga it was already over in August. In Mulera the harvest is said to be at the end of February and in Bgisha at the end of November and the beginning of December.

244 311 Sweet potatoes are planted in marshy lowlands and irrigated fields. They are the staple during the dry season when other supplies are exhausted and the millet is not yet ripe.

The land at the highest altitude is used for peas, although one often finds fields of peas at a lower altitude than banana groves. The highest fields I saw were on Mount Ndisa, high above the settlements, probably extending up to 2,000 meters. I could not discover the reason for the high location of these fields. [139] To judge from the surrounding country, I did not have the impression that it was so densely populated that the people were forced to lay out their fields so inconveniently. Peas and beans are harvested at the end of the rainy season.

251 Field crops, with the exception of bananas and sweet potatoes, are kept in storehouses (kigega). Millet is cut off short and left lying unthreshed until it is needed. Only then is it threshed in small quantities in mortars and winnowed by the wind on large woven shields. Bananas and sweet potatoes are brought from the plantations as needed. The bunches to be used for making beer are kept in the huts to continue ripening. Here considerable stores of other crops, especially beans and peas, are kept in large baskets (umuhiri) made air tight with cow dung.

314 Forestry. In Ruanda we can hardly speak of forest cultivation, despite intensive farming and the widespread cultivation of the land in densely populated areas where forests have shrunk to a minimum. The Muhutu is the worst enemy of the forest. He uses wood to build his huts and storehouses, his boats and tools, and to cook his food, but he does not husband it, and in this respect he is no better than the peasant of eastern Europe.

311 According to unanimous reports by the natives, the country of Ruanda is undergoing a rapid change, and deforestation is making great advances. Formerly the country is said to have been covered

7: Roscoe M-5 (1919-1920) 1924
FO42 Rundi FO42

wife did not go out to work herself but left it to the servants and slaves. Among the poorer people, however, both husband and wife worked in the field.

They grew millet, both the large kind and the small millet called *bulo*, peas, beans, maize, sweet potatoes and various other roots, and kassava.

For the millet crop the ground was dug over with the common short hoe; and before the seed was sown, a small basket of it was taken to the medicine-man, who gave it his blessing and mixed some medicine with it or placed a fetish in it. Some of this seed was mixed with that which was to be sown, and the basket with the remainder was kept in the field during the sowing and afterwards taken home and kept in a safe place to ensure good crops.

As the grain ripened, guards were placed to scare off birds and wild animals. The firstfruits of the crop had to be eaten by the owner and his wife, and the grain was stored in granaries near the houses. For use the millet was ground and boiled to a stiff porridge which formed the principal food of the people.

Drums and Dances

Drums were in common use in the country and were beaten morning and evening. Drums were beaten before the king's house at the noon hour and all the people clapped their hands. It was thought that if these drums did not sound, disorder would prevail and the people would not know what time of day it was. Even when the king was dead these drums were sounded. Special drums were also beaten at new moon, and were the signal for a fresh relay of monthly workers to take up their posts and relieve those on duty about the king.

The chief drums were *Kalinga*, *Kiragutu*, *Kirimugezi*, and *Basibihugo*. Kalinga was given to the king on his accession by the people and he accepted it by taking the stick, beating the drum, and then clapping his hands. The people were never again permitted to see this drum. When the skin wore out a new skin was put on over the old, and each month a bull was killed and the blood smeared over the drum.